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HOSPITAL AND TRAINING SCHOOL ADMINISTRATION

IN CHARGE OF
ALICE SHEPARD GILMAN, R.N.

THE CAFETERIA AT BELLEVUE TRAINING SCHOOL FOR NURSES

BY KATHERINE DE LONG
Director of the Residence

Because of the difficulty in securing waitresses, and the growing shortage of employees in the serving rooms and elsewhere, it was thought that a cafeteria system might help solve the problem of serving our four hundred nurses, three times a day. It did. Early in September, 1918, a temporary cafeteria was put in operation in the Nurses' Residence at Bellevue Hospital. It proved so satisfactory from all viewpoints, that plans to make it permanent were decided upon.

We were fortunate in having a room adjacent to the dining room suitable in size, shape, and location for our new cafeteria, which was completed and opened May 5, 1919. By using this room, we placed the service nearer the kitchen and relieved the previous congestion in the pantry, leaving that room entirely for dish washing during the serving of meals.

Our preparation, alterations, installation, etc., included tiling the walls and floor, making two doorways into the dining room, placing the equipment, and connecting the same.

Our equipment is very simple, but the best quality, and includes: Monel tables for cold and hot food; glass shelves over the cold table; heated cabinets; and shelves above and below the hot table; a steam table, the top of which is monel metal cut out to receive the following receptacles, 2 monel meat plates with monel metal revolving covers, 3 solid porcelain gravy jars with monel metal covers, 8 solid porcelain soup and vegetable jars with monel metal covers. A space of two feet is left between soup and vegetable jars, from which to serve.

We have also one set of coffee urns, consisting of two 12 gallon coffee urns, one 25 gallon water urn heavily nickel plated. The water urn is elevated above the counter so that the space between the urns may be used for serving. The interior of the urns is of porcelain enamel and is very beautiful, but not economical, as it cracks so easily. Steel enamel is just as sanitary; it is more durable, and the initial expense is much less. We have also 1 cocoa urn, nickel plated; milk

urn; 1 set of Lyons combination dispensers. This combination consists of 3 individual urns of 5 gallon capacity, set in cooling tanks.

Over the entire counter, upon which the equipment is placed, is a hood constructed of galvanized iron, fitted with panels of wired glass. The top has an opening with ventilation pipe attached, running to the ceiling and along the ceiling to a point close to a ventilation fan. This arrangement keeps the cafeteria free from steam, delightfully cool, and splendidly ventilated. Other equipment in the cafeteria is a large refrigerator with cold storage connection, to receive fruit and salad, and large sinks with running water for the preparation of fruit.

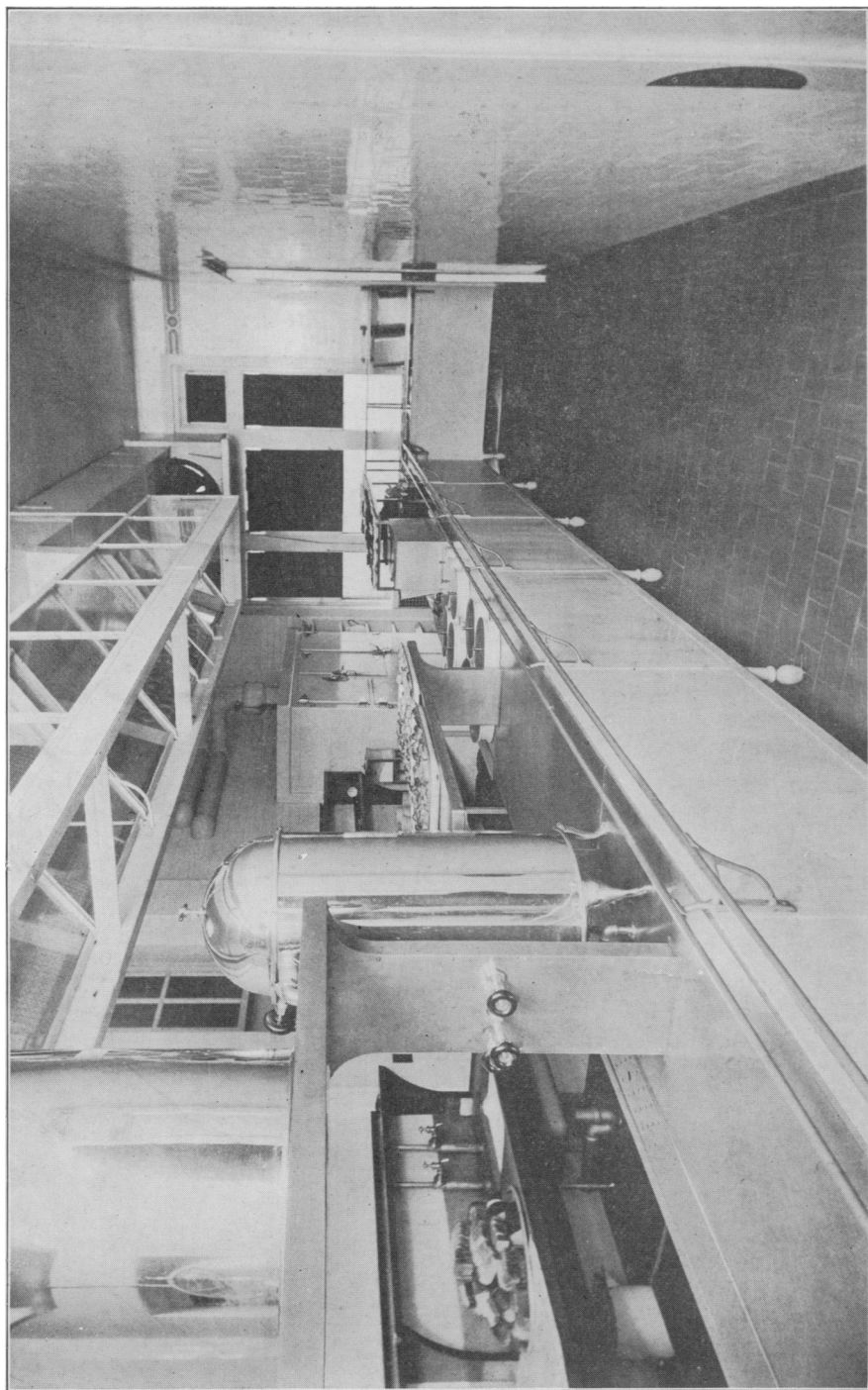
In regard to advantages of economizing in food and labor, we can state that practically all waste of food, except that which comes from the individual plates, is eliminated. The food left at the cafeteria table is in much better condition than what was previously gathered from the numerous dining room tables.

Invariably institutions claim a reduction in labor; assuredly shortage in labor is less felt with this system, but we would not exaggerate its advantages in this respect. For a time we managed with **much less help than we had under the old system**, because we could not secure it, but at present we are readjusting the work so that although the dining room staff is small, our old efficient and reliable waitresses serve at the cafeteria table.

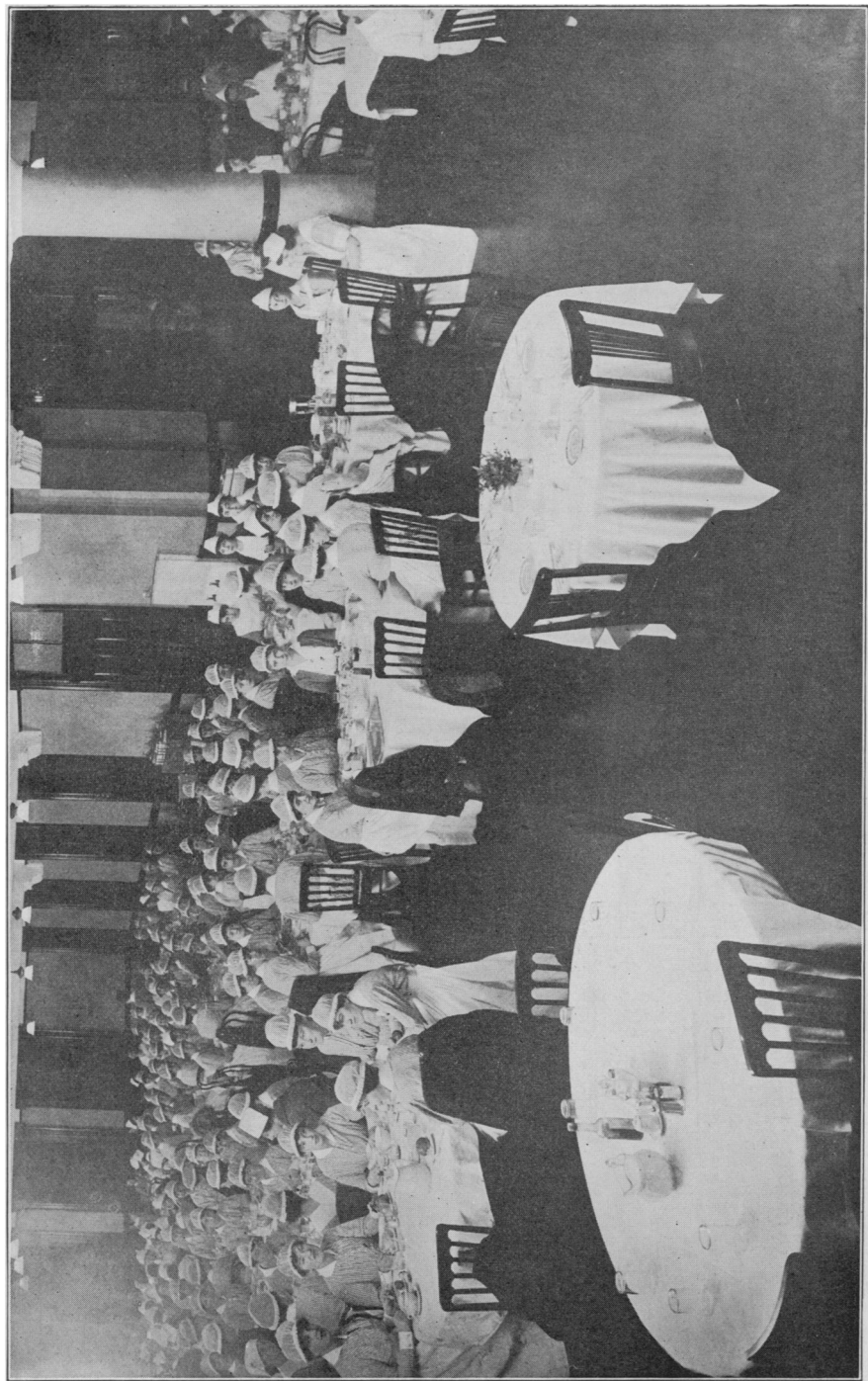
Prompt attention must be given, when so many nurses come from duty at a certain time, to prevent standing in line to procure service. It is possible with this system to serve a line of two hundred nurses in fifteen minutes. The nurses are required only to secure tray, flat silver, and desired food, to take the tray to the table, remove service from it, and leave the tray on a side table. Our waitresses keep the tables cleared of soiled dishes. One maid can attend to from seven to nine tables, but she must be provided with a carriage to convey soiled dishes, silver, trays, etc., to the pantry.

We are decidedly in favor of the cafeteria system. The management is simplified, confusion and waste are eliminated, prompt service is insured, and the uncertainty of employment is minimized. The general local comment is gratifying and we see no drawbacks to a well organized and conducted cafeteria for serving nurses. To the nurses it means quicker service and hotter food; to the employees, shorter hours, less laborious and more interesting work.

In closing, we would like to mention that we are indebted to two members of our Managing Board for this beautiful cafeteria.



Cafeteria, Bellevue Training School for Nurses.



Dining Room, Bellevue Training School for Nurses.